



# Côtes du Rhône Villages SAUVAGEONNE

DOMAINE EN BIODYNAMIE

Domaine  
la CABOTTE

Harvest : 9 September 2015

Grape varietal : Clairette  
bottling : 7 July 2016

Fruit day

Yield: 27 hl/ha

Production : 2500 bottles

## Cultivation

To express the particularity of our "terroir" and the typicity of our vineyard (one single lot of 45 ha , 30 ha of which planted with vines) we preserve an harmonious ecologic balance. Respecting the natural cycles of the earth to regenerate and renew permanently the life of the soil. This is the base of our commitment to biologic and bio-dynamic cultivation.

## Terroir

The "terroir" of our Massif d'Uchaux is composed of siliceous sandstone and calcareous sandstone dating from the Late Cretaceous period at the end of the secondary era. The major characteristics of this "terroir" are a pebbly, clayey-sand soils facilitating good deep rotting and allowing a balanced hydration of the plant combined with a surface texture of the soils possessing a heightened heat capacity linked to a significant stoniness. The South- South East exposure contribute to the limited production of the vines with a slow and regular maturation. This is the promise for an optimisation of the concentration and maturation of the grape.

## Vinification

The grapes are harvested early in the morning to avoid intense heat of the day. The grapes are pressed slowly. After cold setting 72 hours, the jus is fermented in old oak barrels. The fermentation lasts for several weeks. The Malolactique fermentation was sought.

Oak aged continues a dozen month before bottling.

## Tasting

A beautiful golden colour, a nose with the scent of pear blooms. To the mouth a most remarkable minerality, aromas of quince and citrus accentuated by some hints of menthol. It's a wine for meals, to be enjoyed with white meats or fish in creamy sauces, it will also reveal its promise with dry cheese.



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée Sauvageonne.

## Climate 2015

A Sunny Vintage

For the past few years we have had mild and wet winters. Winter of 2014-2015 was not an exception to the rule. With the rain, we know that we can count on good water reserves.

This pleasant mildness allows the vines begin their development cycle fairly early: the 5th April on the Domaine. It is always a delicate moment as the risk of frost cannot be completely ruled out in the month of April.

The Springtime is dry and continues to be mild, without excessive heat, allowing the plant to develop normally. The flowering, decisive moment which determines the volume of the future harvest, take place under reasonable conditions of temperature and the future grapes are thus regularly formed. With the arrival of the height and heat of summer, drought lies in wait. But the storms of mid-July and furthermore early August allow the vine to ripen its grapes without any lack of water.

The grape-harvests begin on 31st August and finish up on 24th September. The heralded quality of this vintage is confirmed as early as the first tastings with much richness in the wines. For the reds, notably, there are intense colours, fruitiness, a strong tannic potential. The rosés and whites equally present beautiful aromatic expressiveness.



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